



PERSIMMON FUDGE

4 c. sugar	2/3 c. persimmon pulp
1 stick margarine	1 c. evaporated milk
½ pint marshmallow cream	1 tsp. vanilla
1 c. chopped nuts	

Combine sugar, milk, butter and persimmon pulp in a heavy saucepan. Cook over medium heat, stirring constantly, until the candy reaches the soft ball stage (236E). Remove from heat, add marshmallow cream, nuts and vanilla. Pour into buttered pan. Cool & cut.

Candy has reached the soft ball stage when a bit dropped into a glass of cold water forms into a ball.

**Now We're
Cookin'!**
with
Martha Daniels